426/29
S AND BEVERAGES

Rice Beer.

Brewers' Guardian 12/24/87 — 406.

THE method of brewing this beer adopted in the Royal Experimental Brewery at Weihenstephan is as follows :—4 hectolitres (about 11 bushels) of barley malt are mashed with 30 kg. (about 63 lbs.) of rice meal according to the thick mash process ; the rice meal is added by degress to the mash at a temperature of 135° F., taking care that no lumps are formed ; the mash is then allowed to stand three quarters of an hour at a temperature of 140° to 149° F., and finally boiled for half an hour. In this way the conversion is complete, and no trace of starch is revealed by the iodine test. The fermentation of the wort proceeds regularly, and the finished beer was of a light brown colour, of great brilliancy and full of sparkle, with an agreeable flavour. An analysis of the beer gave the following results :—

Alcohol	3·52	per cent.	by weight.
Extract	7·14	,,	,,
Maltose	1·59	,,	,,
Dextrine	4·13	,,	,,
Protein substances	0·36	,,	,,
Extract in original wort	13·89	,,	,,

Acidity 2·2 cc. normal alkali to 100 cc. beer.